

Patent claims

1. A tubular food casing from which constituents can be transferred to the food situated therein, which comprises an outer tubular barrier casing and an inner tubular casing which contains or carries a transferable colorant, aroma substance and/or flavor substance.  
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2. The food casing as claimed in claim 1, wherein the outer layer and the inner layer have approximately the same stuffing caliber.  
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3. The food casing as claimed in claim 1 or 2, wherein the outer casing is a seamless single-layer or multilayer casing made of polymer material having a low permeability to water vapor, oxygen and aroma substances.  
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4. The food casing as claimed in claim 1, wherein the outer casing has an oxygen permeability of 1 to 100  $\text{cm}^3/\text{m}^2 \text{ bar d}$ , preferably 1 to 10  $\text{cm}^3/\text{m}^2 \text{ bar d}$ , determined as specified in DIN 53380, and a water vapor permeability of 1 to 50  $\text{g/m}^2 \text{ d}$ , preferably 1 to 10  $\text{g/m}^2 \text{ d}$ , determined as specified in DIN 53122.  
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5. The food casing as claimed in claim 4, wherein the outer barrier casing is a casing based on polyamide, polyolefin, polyester, poly(vinylidene chloride) (PVDC), poly(vinyl chloride) (PVC), polystyrene, or corresponding copolymers.  
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6. The food casing as claimed in one or more of claims 1 to 3, wherein the outer barrier casing is multilayered and comprises at least one layer based on polyamide and at least one layer on layer based on polyolefin.  
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7. The food casing as claimed in one or more of claims 1 to 6, wherein the inner casing is produced from regenerated cellulose, a mixture of thermoplastic starch and/or a thermoplastic starch derivative and other polymer (in particular polyurethane), from paper, textile fabric or nonwoven fabric.

8. The food casing as claimed in one or more of claims 1 to 7, wherein the colorant, aroma substance and/or flavor substance is a spice or a spice mixture, a spice extract, a liquid smoke or dry smoke, a natural or synthetic aroma and/or a flavor enhancer.

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9. The food casing as claimed in one or more of claims 1 to 8, wherein the colorant, aroma substance or flavor substance is combined with a binder permitted by food law.

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10. The food casing as claimed in claim 9, wherein the binder is a polysaccharide, a modified starch, dextran, pullulan, tragacanth gum, xanthan gum, gum arabic, alginate, methyl cellulose, hydroxyethyl cellulose, hydroxypropyl cellulose, carboxymethyl cellulose, chitin, chitosan, a protein (such as gluten), pectin, carrageenan, guar or gelatin.

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11. The food casing as claimed in one or more of claims 1 to 10, wherein a component which decreases water solubility is added to the colorant, aroma substance or flavor substance and/or the binder.

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12. A shirred tubular food casing which comprises two segments arranged immediately one after the other, the first segment consisting of a shirred tubular barrier casing and the second consisting of a tubular casing which contains or carries at least one transferable colorant, aroma substance and/or flavor substance.

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13. The food casing as claimed in claim 12, wherein the deshirred or non-shirred start of the second casing is passed through the cavity of the first segment and firmly bonded to the start of the tubular barrier casing.

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14. The food casing as claimed in claim 12 or 13, wherein the starts of the two casings are bound to one another by a plastic clip or metal clip.

15. The use of the food casing as claimed in one or more of claims 1 to 11 for producing cooked-meat or scalded-emulsion sausage, in particular stacked slices.